





		Product S	cification Shee	et	
Product		Frozen Tender Coconut Dices			
Description		The product is derived from fresh and Tender coconut. The fruit is selected, washed, deshelled, extracted tender coconut, diced, filled in pouches and frozen in blast freezer at -35 °C, passed through metal detector and stored at -18° C to ensure its quality.			
Origin		India			
Finish products Ingredients		100% Tender Cocont Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}			
		Parameter		Specifications	
1	Organole	ganoleptic Characteristics			
1.1	Appearance		Tender co	conut dices 6x6 mm.	
1.2	Texture		Soft after	thaw	
1.3	Colour		Uniformly	white	
1.4	Odour			stics of the tender coconut and free from d off odour	
1.5	Taste		Characteri foreign an	stics of the tender coconut and free from d off taste	
2	Physical a	Physical and Chemical Characteristics			
2.1	Soluble solids (⁰ Brix)		Min 5 ⁰		
2.2	рН		4.5- 7.0		
2.3	Titrable acidity (% citric acid)		Max 1.0		
2.4	Foreign Matter		0		
2.5	F.E.V.M		0		
2.6	E.V.M (numbers)		0		
2.7	Moldy		0		

FRIZWELL AGRO FOODS

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3	Microbiological Characteristics		
3.1	Standard Plate Count (cfu/g)	Max 40,000	
3.2	Yeast & Mould Count (cfu/g)	Max 100	
3.3	Total Coliform (cfu/g)	Absent	
3.4	E. Coli (cfu/g)	Absent	
3.5	Salmonella (/25 g)	Absent	
3.6	Listeria monocytogenes (/25 g)	Absent	

Chemical preservatives and Additives: Product is manufacture from Tender Coconut and does not contain any added preservatives, colors, flavors or other adulterants.

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues.

Packaging: Available in 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored at or below -180 C

Best Before: Twenty four months from the date of manufacturing when stored at or below -180 C